

from the kitchen

By Joan Pinkham

A common cause, belief or interest is the basis for many a friendship, and shared enjoyment of good food draws many together. Gourmet cooking is the bond that finds eight Marshfield couples planning, preparing and savoring monthly dinner parties. It's an introduction of foods they might never enjoy with children or budget to consider. Costs are split eight ways, and everyone shares the work and brings two bottles of wine to accompany the course they prepared.

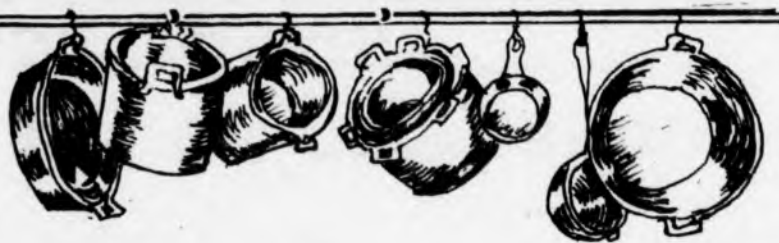
This is the month the David McQueenys and Glenn Dobecis will host a German meal consisting of sauerbraten, potato dumplings, sweet and sour cabbage, pea soup and a torte. Others in the group who will sample French cuisine next month are the Brian Concansons, James Lyngs, Otis Carneys, Jo Caulfields, Paul Arsenaus and Don Balconis.

Sauerbraten to serve 6 will be made as follows:

1 head of red cabbage, 5 c. shredded
4 slices bacon, diced
2 T brown sugar
2 T flour
1/2 c. water
1/3 c. vinegar
1 tsp. salt
1/8 tsp. pepper
1 small onion, sliced

Cook cabbage in 2 c. salted water, covered 5-8 min. til crisp and tender. Drain. Fry bacon. Remove from pan, together with half bacon fat. Add brown sugar and flour to remaining fat. Blend. Add water, vinegar, seasonings and onion. Cook til thick. Add bacon and cabbage. Heat through. Garnish with more diced onion.

How 'Gourmet' magazine does it, I'll never know. An entire page is devoted each month to recipes they obtain from restaurants all over the world for their readers. Gloria Petrocelli



wrote me that the best lobster bisque she has ever tasted was served her at the Alewife Tavern in Norwell. When she asked if I could get her the recipe, I relayed her request to Chef Roland Parent who was reluctant to part with it. So, Gloria, perhaps this old New England recipe from the Beacon Hill Sea Food Cookbook will have to do. Mary Sullivan summers in Marshfield and sent me a copy of her book which she refers to as a "work of love."

1/4 c. butter
1/4 c. flour
1 tsp. salt
1/8 tsp. pepper
5 c. chicken bouillon
1/2 c. minced onion
1/3 c. minced carrot
1 leek (white part only, minced)
1 bay leaf
2 cooked chicken lobsters or
3 5 oz. cans drained lobster
2 egg yolks
1 c. of cream

Melt butter in deep kettle. Blend in flour, salt and pepper.

Gradually stir in bouillon. When bubbling, add onion, carrot, leek and bay leaf. Cover and simmer over low heat 10 min. Finely mince lobster meat, reserving a few large pieces for garnish. Stir minced lobster into soup, cover and simmer 10 min. longer. Remove bay leaf. Slightly beat egg yolks and add to soup, stirring vigorously until blended. Simmer 5 min. more, stirring all the time. Gradually stir in 1 c. of cream. Add large pieces of lobster and serve piping hot.

Then there's this Quick Lobster Bisque which serves 6-8 and is no where as difficult to make.

5 oz. can lobster meat
10 oz. can cream of asparagus soup
10 oz. can cream of mushroom soup
1 c. light cream
3 T sherry, optional

Shred lobster. Combine all ingredients except sherry. Heat, but do not boil. Add sherry just before serving.

Watershed To Hear State's Bewick Speak

John Bewick, secretary of environmental affairs, will be the guest of the North and South Rivers Watershed Association when he speaks April 3 at 8 p.m. at Norwell Junior High School on Route 123.

Bewick received his A.B. degree in engineering physics from Cornell University. He holds a masters degree from the University of Michigan in nuclear science and both a master's and doctoral degree in business administration from Harvard University.

From 1974 he was a member of the corporate research department of the Cabot Corp. While working with U.S. Atomic Energy Commission, he played a critical role in developing an innovative environmental impact report system for the regulatory division.

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Simply take a hard boiled or emptied egg and decorate it any way you'd like. Originality and creative thought are what count.

Age Categories Are:

- Under 10
- 11-16
- Over 17



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\$50 Hanover Mall gift certificate
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RUNNER UP PRIZE (each category)
\$10 Hanover Mall gift certificate

All eggs must be turned into the Information Booth (by the fountain) between Thursday, April 12 and Saturday, April 14. No eggs will be accepted before April 12 or after 9:30 p.m. April 14. Judges decision is final. Eggs will not be returned and become the property of the Hanover Mall. Winners will be notified by mail.

Please attach the following label to your egg:

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